



## OUR SET MENUS

*Among our daily specials*

*From Monday to Friday*

2 courses 24.90 €

3 courses 27.50 €

*Weekend menus*

2 courses 27.40 €

3 courses 32.90 €

3 courses + cheese 35.90 €

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## À LA CARTE

*Scroll below*

## Starters

<b>Chilled Veloute of Peas</b>	13.50
<b>Hearts of Artichoke Salad with Green Beans</b> Green beans, artichoke heart, vinaigrette with olive oil, shallots and herbs	17.50
<b>Marinated Salmon « Bömlö® » With Dill</b> Scandinavian sauce, toasted country bread	19.80
<b>Caesar Salad</b> Heart of Romaine lettuce, sliced chicken breast, Parmigiano Reggiano shavings, Caesar dressing	15.90
<b>French Duck Liver « Foie Gras » Terrine</b> Toasted country bread	19.80
<b>Salmon « Bömlö® » Sashimi with Wasabi Dressing</b> Japanese style sliced fresh salmon	23.90
<b>The Famous Iberic Ham Bellota 100% Ibérique « Cinco Jotas® »</b> Plate of thinly sliced ham with "pan con tomate" tomato bread	26.80
<b>Carribbean Fried Cod Cakes « Accras »</b> Green salad, tomato coulis with Espelette pepper	14.80
<b>Prawn Spring Rolls with Fresh Mint</b> Served with vegetables and salad	20.80
<b>Thinly Sliced Serrano Ham</b> (matured for 20 Months)	16.90
<b>Perfect Egg, Asparagus, Morels</b>	25.00

## Pasta

<b>Chinese Noodles with King Size Prawns</b>	18.90
<b>Fusilli "Garofalo®" with Tomato Sauce</b> Pesto, Parmigiano Reggiano	16.50
<b>Vegetarian Platter of Sauted Vegetables</b>	16.90

For our Younger Guests  
Children's Menu (up to 8 years old)

14.50

## Seafood

<b>Salmon « Bömlö® » Steak Roasted Skin Side</b> Mashed potatoes, fennel sauce	26.20
<b>Pan-Fried « Albacore » Tuna with Asian Flavors</b> Seasonal vegetables wok	28.90
<b>Opened Ravioli of Cod and Shellfish</b> Vegetables and coconut sauce	28.80
<b>Grilled Mixed Fish Fillets</b> Fillets of salmon, sea bream, cod and king size prawns Wilted spinach leaves, steamed potatoes, peppers, Olive oil, diced tomatoes and shallot dressing	29.80
<b>Madagascar « Label Rouge » King Size Prawns Risotto</b> Carnaroli rice risotto, asparagus tips, Parmigiano Reggiano, gravy	28.50

**Meat:** \* Beef & Veal selected in France

<b>Breaded Veal* Milanese</b> Carnaroli rice risotto with Parmigiano Reggiano	28.50
<b>Iberian Pluma « Bellota®»</b> Top rump from the fillet of the famous Iberian pig Pan-fried peppers, mashed potatoes	28.90
<b>Pan-Fried Calf's Liver « A la Lyonnaise »</b> Vinegar jus, vegetables, mashed potatoes	27.90
<b>« Bresse » Chicken Roasted on a Spindle</b> Mashed potatoes, green salad	29.80
<b>Pan-Seared Beef Fillet* Served either Plain or with Pepper Sauce</b> Gnocchis, fresh spinach leaves	29.90
<b>100% Pure « Charolais » Beef* Tartare</b> 180g, minced to order, served with a green salad, french fries <b>Classic:</b> Egg yolk, onions, gherkins and capers <b>Caesar:</b> Classic tartare quickly seared on both sides	19.80

Net prices in euro VAT and service included.  
We no longer accept payments by cheque.  
To guarantee an optimal freshness, some dishes may momentarily be unavailable

Our Chef is at your disposal in case of allergies or food restrictions.  
All information concerning allergies can be asked at the reception desk.

## Cheeses

### Cottage Cheese, served either

- Plain 4.50
- with Double Cream 4.80

**Saint Marcellin "Mère Richard"** 4.20

Half a Saint Marcellin (*local specialty*)

**Fresh Farm Goat Cheese "Chevenet"** (2 pieces) 4.80

**Roquefort "Papillon", Blue Cheese** 4.80

**Cheeses Selection** (to share) 11.90

Saint-Marcellin, Goat cheese and Roquefort "Papillon"

## Sweets

**Traditional Rum Baba** 9.20

Whipped cream and Havana rum

**Vacherin with Seasonal Fruits** 9.20

Meringue, ice cream, whipped cream and fruit coulis

**Traditional Waffles**

Whipped cream and chocolate or whipped cream and compote 8.80

Whipped cream, chocolate and compote 9.10

**Domino Waffles** 7.50

Served with whipped cream and a coffee or tea

**"Délice de Fromage Blanc"** 5.50

Cottage cheese with apple compote and fruit coulis

**Salad of Fresh Seasonal Fruits** 8.50

**"Mont Blanc" Chantilly Meringue** 8.80

Vanilla ice cream, chestnut cream and chocolate sauce

**Vanilla "Crème Brulée"** 9.00

**Warm "Valrhona" Chocolate Cake** 9.50

Vanilla ice cream and whipped cream  
(Warm dessert which requires 12 minutes of preparation)

**Assortments of Sorbets** 8.80

5 flavours, served with "madeleines"

**Iced Meringues with Whipped Cream** 8.80

Light meringues with vanilla ice cream and dark chocolate sauce

**"Roosevelt" Chocolate Cake, Maison Bernachon** 11.20

Praline crust, chocolate ganache and vanilla custard

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